

Lemon Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **6.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (25%) | 79 % | 6 |
| Grain | Colorado Pale Base | 1 kg (25%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (25%) | 79 % | 10 |
| Grain | Strzegom pszenica prażona | 0.5 kg (12.5%) | 70 % | 6 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (12.5%) | 75 % | 71 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Crystal | 15 g | 60 min | 4.5 % |
| Aroma (end of boil) | Crystal | 35 g | 30 min | 4.5 % |
| Dry Hop | Crystal | 100 g | 14 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |